



October 5

Gravlax
(Cured Salmon)
Lamb Stew
Crème Brulée

November 9

Cheese Soufflé
Coq au Vin
Apple Tarte w/
Crème Anglaise

December 7

Mussels Saffron
Beef Bourguignon
Soufflé Grand
Marnier

Fall/Winter 2008 French Cooking Classes with

Chef Jean-Claude Le Lan

in the Historic Mount Vernon Square/Shaw
Neighborhood of Downtown Washington, DC

We have some old favorites, including the popular sauces class (lots of take-home samples) and a new dessert class featuring crepes (amaze your friends). Each class includes recipes, ingredients, expert instruction and a tasting meal. The cost per class is \$85. The meal includes wine and/or champagne pairings. Coffee, tea, juice, and water are offered upon arrival. Classes run from 10 am till around 1:30 pm. Join us and have a lot of fun in the kitchen with Chef Jean-Claude! Please reserve your spot at least 2 weeks prior to the class with advance payment by check to: Chef Jean Claude Inc., 455 M Street, NW, Washington, DC 20001.

www.chefjeanclaude.net

Born in La Rochelle, France, renowned for its seafood, scenery, and sailing, Jean-Claude began training to be a chef at the age of 14. By his early 20s he rose to chef at Chez Serge, a popular restaurant in the region. In 1980 he came to the United States where he has been the chef at Moveable Feast in Sacramento, CA; Le Vieux Logis in Bethesda, MD; Chez Froggy in Crystal City, VA; and currently at Le Refuge in Old Town Alexandria, VA.



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WINES FROM THE CELLAR :

Champagnes and/or wines recommended by Jon Genderson from Schneiders of Capitol Hill will be featured at every cooking class. To learn more about their excellent selection, visit www.cellar.com.